

THE WASHINGTON TIMES DAILY MAGAZINE PAGE

Teach Child To Be Neat in Home and Out

When They Go to Party or Soda Fountain, Spilling Water, Dropping Spoons, and Carelessness Is Revolting—Instill in Them Right Attitude of Mind.

By LAURA CLAWSON.

“WHEN my children are taken to public places,” observed a careful mother the other day, “I expect them to behave exactly as they do at my own table. I myself have not two sets of manners, why should I allow them to have?”

This remark was called forth at the condition of a table in a drug store which three well-dressed young girls had just vacated. Water was spilled carelessly about, spoons had clattered to the floor, and altogether the spectacle was revolting. The patient attendant cleaned up the clutter as if it were an everyday affair, as indeed it seemed to be.

I have observed more than once this carelessness on the part of seemingly well-bred children, and have decided that it must be because mothers are not more careful themselves in impressing on the children that one must be just as mindful of one's manners in public places where the property is not one's own as one would be if the articles in use belonged in a private house.

It is as easy to teach a child that because the community is paying for certain privileges he has no right to abuse them, as it is to ignore the fact. With waste is so apparent with us in America that it is almost the duty of every parent to impress upon the children the folly of it. Aside from the effect it has on the manner, which is serious enough, the harm that such an attitude of mind brings is considerable.

Simply because a child sees hundreds of paper straws on the counter is no reason why he should be allowed to use as many as he likes; because the stationery in a home is seemingly plentiful is no reason why the waste of it should be allowed. And yet well-bred parents allow their children to run riot simply because apparently there is no check on such articles.

Two sets of manners, seems to express the whole matter. We teach the children that there is no such thing; that we expect the same consideration for the property of other nations for our own. Their behavior in public places will not give rise to such unfavorable comment. The American child has been the scandal of other nations for a generation or two because of this lack of restraint. Let us try to redeem his reputation in this respect.

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RECIPES

Small Egg Dumplings.

8 eggs.
1 1/4 cups of milk.
3 cups of flour.
1 teaspoon of salt.

Beat the eggs well, add to milk, then beat into flour and salt. The batter must be of a consistency to hold shape when dropped into hot water; melt a stiff, so it is best to test one, as all flour does not thicken alike.

When ready to cook use a large kettle of boiling water, slightly salted. Dip the bowl so that the batter runs to the edge, and with a knife first dip into the water, then cut off small portions the size of bean—do this evenly and rapidly requires practice. Boil for five minutes. Use a slotted spoon to lift them. Drain, then take up with skimmer and expand into colander to drain; place them over pan of hot water; when all the dumplings are cooked and drained let cold water run through; shake well; place again in pan of hot water, add a little butter; put dumplings in bowl and stir a little melted butter through them.

Maple Mousse.

4 eggs.
1 cup of maple sugar.
3 cups of thick cream.

Beat well the yolks of four eggs, into which beat one cup shaved maple sugar. Heat slowly and beat constantly over the fire until well thickened.

Remove from the fire and when cool beat into the mixture the whites of the four eggs, whipped stiff, then add two cups thick sweet cream also whipped stiff.

Washington Pie.

6 eggs, separated.
3 cups of flour.
2 teaspoons of cream of tartar.
3 cups of sifted sugar.
2 dessert spoons of sweet milk.
1 teaspoon of soda.

Mix the well-beaten egg yolks with the flour, cream of tartar and sugar, then add the six stiffly beaten egg whites.

Beat the mixture vigorously and at the very last add two dessert spoons of sweet milk, with one level spoon of soda dissolved in it.

Bake in jelly tins in a quick oven, and when cool fill the layers with a cream made as follows: Put two cups sweet milk in a double boiler and when it comes to the boiling point stir in two eggs, white and yolks, beaten separately, one cup sugar and one-half cup flour and stir over the fire until thick. Mix in chocolate and vanilla at the last or keep it plain, as desired.

Currant Meringue Pie.

Whites of 4 eggs.
1 cup of granulated sugar.
1 pint of currants.

Line two pie tins with a rich short crust, stick with a fork and bake to a very light brown. When cool, fill with the following:

Beat the whites of three eggs until stiff, add gradually one cup granulated sugar and one pint currants. Spread between and on top of the layers of crust and bake golden brown.

Potato Ribbons.

4 large potatoes.
Salt and pepper.

Frying fat.

Peel the potatoes and cut them in fine shavings round and round the potato, as if peeling them in ribbons of equal length. Throw the shavings into a frying pan with boiling fat, and fry a golden brown. Move them constantly with a silver fork to keep the pieces separate. Drain them and pile lightly on a dish, sprinkle with pepper and salt and serve hot.

Stories of Stories

A LATIN QUARTER TRAGEDY.

By Henri Murger.

RODOLPHE was a poet. Mimi was a model. He was twenty-two. She was eighteen. They were very poor, very happy, and unreasonably much in love with each other.

Rodolphe lived in a Latin Quarter garret and wrote wonderful plays in verse. Nobody would read or buy his plays. But Mimi knew they were great. For Rodolphe himself had told her so.

All at once the sky of their happiness grew black. For Mimi fell ill. Rodolphe spent every moment at her side, neglecting his work and his friends in order to nurse her back to health. He pawned everything he owned and borrowed every penny he could lay hands on to buy delicacies and medicine for her.

But daily the fragile invalid grew worse. And Rodolphe began to wonder if ever he had known happiness in so horrible a world.

At last, through the influence of a young doctor whom he knew, he had the sick girl placed in a ward of the hospital of La Pitié. The doctor was employed at the hospital, and he arranged that Rodolphe could see Mimi there every day.

At the Hospital.

Rodolphe used to spend as much of his time at the bedside of his little sick sweetheart as the hospital authorities would permit. The rest of the day he scurried around trying to earn or borrow enough to buy flowers, etc., for her.

Little by little Mimi grew better. Rodolphe was in ecstasies of delight when the hospital people said at last that she was practically out of danger.

But early one morning when he was starting for the hospital as usual the post received this note from his friend, the young doctor:

“I have sad news for you. She died last night. This morning when I went through the ward I found her bed vacant.”

Rodolphe could not weep. A merciful nurse had gripped him, kissed and almost delirious at the news he was helpless that his friends took him away with them.

A week later he was sane enough for them to trust him alone. He started back toward his own garret. On the way he met the young doctor. The latter came running up to him and caught him by both hands, exclaiming:

“My dear Rodolphe, forgive me the grief my blunder must have caused you!”

Learns the Truth.

“What do you mean?” asked Rodolphe perplexed.

“I was mistaken,” explained the doctor. “When I wrote you that terrible note I had just found Mimi’s bed empty. I asked a nurse what had become of the patient. She told me she had died during the night. But this is what really happened: Mimi had been moved to a convalescent ward. And it was the next patient in her former bed who died that night. As soon as I learned that Mimi was alive I hurried to your home to tell you. But I could not find you anywhere.”

“Mimi alive!” gasped Rodolphe. “What must she think of my despairing her for a week! Take me to see her!”

At the hospital the doctor left Rodolphe in a reception room and went to prepare Mimi for his arrival. Presently he returned to the madly impatient youth and said pityingly:

“She died at 4 o’clock this morning.”

“Take me to her,” wailed Rodolphe, not understanding.

“She no longer here,” said the doctor. “No one claimed her. So she was sent to the pauper burying ground.”

(Copyright, 1916.)

Washing Rag Rugs.

Dissolve four ounces of good, white soap in the same amount of boiling water. When it becomes a jelly, add five ounces of liquid ammonia, two and one-half ounces of alcohol, and the same amount of glycerine and two ounces of either or chloroform if you know how to handle it. If not, best leave the last ingredient out. Bottle and cork and put away in a cool place. Use in the proportion of a teaspoonful of the liquid to a pail of water. Wash the carpet with washing soap in the usual way, stretch out on a flat space and nail the corners so that the rug is tight to prevent shrinking. When dry, take up and shake well.

Sings for Wounded.

Due possibly to the fact that many of her friends—including the two aviators—are fighting with the allies, Miss Wentworth has done everything she can for the Canadian soldiers. In Toronto recently she sang for

Lola Wentworth May Some Day Be the Heroine of America

Miss Wentworth, Who Has Already Taken Flying Lessons, Assures Us That In Event of War She Would Volunteer to Join the Aviation Corps.

The Dashing Girl Messenger of Other and Less Advanced Ages Will Naturally Give Way To the Girl Aviator If We Ever Have War Again.

EXACTLY one hundred and fifteen pounds of ambitious aviatrix is singing at Keith's this week. More than that, the fact that Miss Lola Wentworth's chief charm as a musical comedy star is her soaring voice has nothing whatever to do with her hopes to rise even higher in an aeroplane.

Ever since she went up with Ray Simpson in his Wright biplane at Dayton last September she has been pining to fly again. The severe attack of pneumonia that followed her last aerial experiment has not dulled her ardor in the least.

The Dayton trip was not her first. Not by any means. Had she not flown frequently with Charles Fay, Jr., at Hammondsport? This was in a Curtiss machine.

Flying With Italian Army.

Mr. Fay is now flying with the Italian army, but Miss Wentworth hopefully awaits his return so that she may resume her study of aviation. He has promised to take a furlough this summer and give her a special course of instruction, and the little soprano is looking forward to this as eagerly as most other girls are anticipating a season at White Sulphur.

Like anyone who cares to take up flying seriously, Miss Wentworth has a complete aviation costume. The suit looks like nothing so much as the capacious “Johnnies” that mothers puts on their children before they are old enough to be advanced, respectively, into pajamas and nighties. When Miss Wentworth pulls the hood down over her hair and adjusts the goggles, she resembles a giant beetle.

Selection and Preparation of Fruit.

The selection of fruit is one of the first steps in obtaining successful results. The flavor of fruit is not developed until it is fully ripe, but the time at which the fruit is at its best for canning, jelly-making, etc., is before it is perfectly ripe. In fact, soft fruits the fermentative stage follows closely upon the perfectly ripe stage; therefore, it is better to use underripe rather than overripe fruit. This is especially important in jelly-making for another reason also: In overripe fruit the pectin begins to lose its jelly-making quality.

Decide upon the amount of fruit you will cook at one time, then have two bowls—one for the sugar and one for the fruit—that will hold just the quantity of each. As the fruit is pared or hulled, as the case may be, drop it into its measuring bowl. When the measure is full put the fruit and sugar in the preserving kettle. While this is cooking another measure may be prepared and put in the second preserving kettle. In this way the fruit is cooked quickly and put in the jars and sealed at once, leaving the pans ready to sterilize another set of fruit.

If the fruit is to be preserved or canned with syrup, it may be put into the jars as fast as it is prepared. As soon as a jar is full pour in enough syrup to cover it.

If several people are helping and large kettles are being used for the preserving, or where fruit like quinces and hard pears must be first boiled in clear water, the pared fruit should be dropped into a bowl of cold water made slightly acid with lemon juice (one tablespoonful of lemon juice to a quart of water). This will keep the fruit white.

Canning Fruit.

This method of preserving fruit for home use is from all points the most desirable. It is the easiest and commonly considered the most economical and the best, because the fruit is kept in a soft and juicy condition in which it is believed to be easily digested.

The success of canning depends upon absolute sterilization. There are several methods of canning; and while the principle is the same in all methods, the conditions under which the housekeeper



MISS LOLA WENTWORTH, Poised in a Business-like Attitude Beside an Aeroplane. She Is Wearing the Regulation Aviation Costume, You Will Observe.

the wounded in the hospitals every afternoon.

This story could not possibly close without a hint regarding Miss Wentworth's real reason for wishing to become proficient in aviation. She wants to volunteer help if this country is

ever at war. Some day one of the papers may get out an extra with three-inch headlines: “Heroic Girl Carries Important Dispatches in Aero—Secret Orders Arrive in Time to Save American Troops”—and all that. Wait and see!

How to Can Fruit Without Sugar

Housewife Should Choose Underripe Rather Than Overripe Fruit, Particularly for Jelly Making—Canning Success Depends Upon Perfect Sterilization.

IN the season when each kind of fruit is plentiful and at its best a generous supply should be canned for the season when both fruit and fresh vegetables are scarce. A great deal of the fruit should be canned with little or no sugar, that it may be as nearly as possible in the condition of fresh fruit. This is the best condition for cooking purposes.

A supply of glass jars does cost something, but that item of expense should be charged to future years, as with proper care the breaking of a jar need be a rare occurrence. If there be an abundance of grapes and small, juicy fruits, plenty of juice should be added or bottled for refreshing drinks throughout the year. Remember that the fruit and juice are not luxuries, but an addition to the diet that will mean better health for the members of the family and greater economy in the cost of the table.

skim well and put in the cooked fruit. Boil gently for about twenty minutes.

Crab Apples.

6 quarts of apples.
1 1/2 quarts of sugar.
3 quarts of water.

Put the sugar and water into the preserving kettle. Stir over the fire until the sugar is dissolved. When the sirup boils skim it.

Wash the fruit, rubbing the blossom ends well. Put it in the boiling sirup, and cook gently until tender. It will take from twenty to fifty minutes, depending upon the kind of crab apples.

Plums.

8 quarts of plums.
2 quarts of sugar.
1 pint of water.

Nearly all kinds of plums can be stored with the skins on. If it is desired to remove the skins of any variety, plunge them in boiling water for a few minutes. When the skins are left on, prick them thoroughly to prevent bursting.

Put the sugar and water into the preserving kettle and stir over the fire until the sugar is dissolved. Wash and drain the plums. Put some of the fruit in the boiling sirup. Do not crowd it. Cook five minutes; fill and seal the jars. In this manner make all the fruit done. It may be that there will not be sufficient sirup toward the latter part of the work; for this reason it is well to have a little extra sirup on the back of the stove.

Quinces.

4 quarts of pared, cored, and quartered quinces.
1 1/2 quarts of sugar.
2 quarts of water.

Rub the fruit hard with a coarse, crash towel, then wash and drain. Pare, quarter, and core; drop the pieces into cold water. Put the fruit in the preserving kettle with cold water to cover it generously. Heat slowly and simmer gently until tender. The pieces will not require the same time to cook. Take each piece up as soon as it is so tender that a silver fork will pierce it readily. Drain on a platter. Strain the water in which the fruit was cooked through a cloth. Put two quarts of the strained liquid and the sugar into the preserving kettle; stir over the fire until the sugar is dissolved. When it boils

Song.

Ladies, though to your conquering eyes Love owes its chiefest victories, And borrows those bright arms from you, With which he does the world subdue, Yet you yourself are not above The empire nor the gifts of love.

Then rack not lovers with disdain, Let love on you revenge their pain; You are not free because you're fair; The boy do not his Mother spare. Beauty's but an offensive dart. It is no armor for the heart.

—Sir George Etherege.

Telling Him.

He was one of those young men who never seem to know when to go home. She had tried yawning, but even that failed to get rid of him.

“Well,” she said, sitting in the hall began to strike in low, deep tones the midnight hour.

“Oh, I say,” Miss Green, said the late stayer, brightly, “is that an eight-day clock?”

Miss Green smiled coldly at him.

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Spasms Show Onset Of Serious Diseases, Usually in Infancy

By DR. LEONARD KEENE HIRSHBERG.

IN the realms of motherhood, with magazines, books, aunts, and grandmothers hovering near to be of service, much of the neighborly words of wisdom and warning can be analyzed and found scientifically true. Convulsions and spasms are the most common and dangerous diseases of infancy and early childhood, mothers are told over and over again, but sometimes it seems difficult for even the fondest mother to realize the truth.

Convulsions and spasms are dangerous and common. They are caused by the onset of some severe illness, such as pneumonia or scarletina, bad digestion, constipation, intestinal worms, high fever, from whatever source, fright, severe pain, very hot weather, ticks, whooping cough, and so on. Convulsions are most frequent in infancy, and rapidly diminish after the first year. In the milder attacks, which are sometimes called “inward spasms,” the baby tends to squint, to bend the thumbs into the palms, and slightly twitches the mouth, eyelids, or perhaps the head or limbs. These symptoms may pass away in a moment, may remain for hours or may lead to a prolonged attack.

Severe Symptoms.

A choking sound is heard in severe convulsion, and the head, ceasing to breathe for a moment, becomes unconscious, stiff and somewhat arched backward. The eyes are staring, rolling or squinted, the little flaps clinched tightly and the mouth firmly shut. In a short time the face becomes bluish from lack of air in the lungs, and then the “working” begins.

In this unhappy procedure, the breathing is irregular and noisy, the arms, legs and body are jerked about in all directions, the eyes are rolled, there is frothing at the mouth, and the teeth, if there are any, are ground together and may bite the tongue. The movements become more and more violent, and then cease altogether, and the child begins to cry or goes to sleep soundly with its body rather stiffer than usual. In some instances, before the child has regained consciousness, another spasm occurs, and so it may go on from fit to fit until baby dies. The attacks generally last from one to two minutes to hours.

ever, the hot bath and emetic generally answer every purpose.

If the attack has been decidedly stubborn, the child may be made to inhale ether—a small quantity—poured over a towel or cloth and held to the nose. Ether in unskilled hands is dangerous. It must be used by the mother only as a last resort. When the body relaxes and the convulsive movements cease, the towel on which the ether has been inhaled must be removed promptly.

Convulsions of epilepsy are much like these ordinary spasms. They may begin in early infancy and can be distinguished only by the persistent recurrence of the grand mal as the child grows older. The child should be placed in a comfortable position and guarded from injuring itself, and the clothing loosened from about its neck. No effort should be made to straighten the arm, bend out the thumb, hold down the legs, and the like.

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Answers to Health Questions

J. L. C.—My nose is large at the end, and is very sensitive to heat and cold. Is there any way to toughen the skin so that it will not become red?

If you will send a stamped, self-addressed envelope requesting your query I will gladly send you the name and address of a nose surgeon who can perform operations on the nose without leaving a scar. Massage the nose with good peroxide cream and bathe it in peroxide and water.

Jane.—Please tell me how to restore hair, which is becoming gray, to its natural color.

It is barely possible that sometimes the natural color of the hair returns. If metallic iron, alternated with sulphurated water does not suffice, have a white hair, a desirable or harmless shade may be given the hair by burnt cork. In form of a crayon or of a grease paint, brown, blond, or chestnut may be obtained in the same way with powdered henna leaves made into a tea and powdered indigo in solution. These are harmless.

LOTIS—I have small, white spots, not exactly pimples, on my lips. They seem to be the first and only of the skin. What can be done for these?

It is advisable to have a dermatologist examine these and to find the exact cause.

Elderly Man—Every morning upon rising I expectorate phlegm, but not during the day. What do you advise for this?

An examination should be made of the nose and throat, and if it is necessary the tonsils and adenoids should be removed. If the cause is in the throat, a nose compress may be used to allow more air space. In the mean time you may irrigate the nose and throat with alkaline antiseptic fluid diluted three times in water.

Seen In The Shops

By THE SHOPPER.

TRAVELING is made easy nowadays. There are special tourist cases containing soap, tooth paste, cold cream and perfume, all put up in small boxes with a convenient snap clasp and costing 25 cents. Another aid to the wanderer is a set of four elastic crepe-soled shoes, a neat leather case. This folds down into almost incredible smallness and costs 25 cents. For those who are on the road, these shoes are a real find. These cost 75 cents and up, according to the length of the sole and the number of the shoe. This, too, is contained in a neat leather case which uses little space.

For the poor kiddie, whose summer vacation must be spent at home are bags of sand that may be used in a pen in the house. These cost 10 cents and the sand is white and clean. For a child who has been ill or who lives in an apartment with no real sand pile to play in, this would bring hours of joy.

Of course the first of August means the first of the winter hats—and we are not disappointed in the least by this year's crop. One of the prettiest models was a white, wide-brimmed hat, looking cool enough for midsummer. It is a sailor of generous size, covered with white georgette crepe. The crown presented the real novelty. It was of heavy white wool yarn in basket weave. A buckle of the same material was attached at the angle. The price was \$5.

The new velvet for fall hats are of colors, but so dark in tone that the color only appears in certain lights. There is a deep purple—mulberry, it might be called—that is black at first glance, and there are greens and blues with the same inky overcast. Floppy hats of these velvets, trimmed with fantastic designs of cut steel, are \$5 and up.

HAIR REMOVERS ARE DANGEROUS

Don't Use Poisonous So-Called Superfluous Hair Removers.

You may escape permanent injury if you use paste, rub-on preparations and liquid imitations of DeMiracle, the original liquid hair remover, but you cannot escape an increasing growth of hair because such things only remove hair from the surface of the skin.

The safest and surest way to remove hair is by electrolysis. DeMiracle, the original liquid hair remover, does this by absorption, therefore it attacks hair under the skin as well as on the skin. DeMiracle works equally well for removing hair from face, neck, arms and under arms, or from limbs to prevent it from showing through stockings. Avoid disappointment, buy DeMiracle by name and you will get the only depilatory that has ever been endorsed by reputable physicians, surgeons, dermatologists, medical journals and prominent magazines.

In 50c, \$1.00 and \$2.00 bottles. The larger sizes are the most economical for dermatologists and large users to buy. At all toilet counters or direct from us. The truth about the treatment of superfluous hair is plain sealed envelope on request. DeMiracle Chemical Co., Dept. 1, Park Ave. and 12th St., New York—Adv.

Times Pattern Service



HERE we have the identical kind of a dressing sacque that many women have been hoping for. Either a permanent or removable collar may be used and long or short sleeves made. A box-plait is simulated by making a backward-turning tuck in the right front which overlaps the left in closing. Two tucks in each front, turned toward the armhole, add to the shapeliness of the garment.

The pattern is cut in sizes 34 to 44 inches bust measure. Size 36 requires 2 1/2 yards of 36-inch material.

To obtain this pattern fill out the coupon and inclose 10 cents in stamps or coin. Address Pattern Department, Washington Times, Munsey Building, D. C.

The Washington Times guarantees the delivery of all patterns sent through this service. No patterns can be obtained in person. One week is needed for the filling of pattern orders. If patterns do not come within that time, notify this office for adjustment.

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